

March 2004

Know Your Joe

Kelly Kunkel
Iowa State University

Follow this and additional works at: <http://lib.dr.iastate.edu/ethos>

Recommended Citation

Kunkel, Kelly (2004) "Know Your Joe," *Ethos*: Vol. 2004 , Article 8.
Available at: <http://lib.dr.iastate.edu/ethos/vol2004/iss2/8>

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in Ethos by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.



Compiled by | Kelly Kunkel
Photos by | David Osterhaus

What are they?

Café au lait – 1/2 coffee, 1/2 steamed milk

Chai – a tea-based latte, made with tea and spices such as nutmeg, honey, and vanilla with milk

Espresso – a one-ounce shot of coffee created by pressurized extraction from finely ground coffee

Cappuccino – stronger tasting espresso-based coffee, made with 1/3 espresso, 1/3 milk, 1/3 froth

Latte – espresso and milk, topped with froth

Mocha – chocolate latte with whipped cream


Jamocha – blended ice cream, jamocha mix, and milk

Caffe Latte – 1/3 espresso, 2/3 steamed milk

Mochaccino – 1/2 espresso, 1/2 steamed chocolate milk

Redeye – also called Shot in the Dark, Speed Ball, and Boilerhouse, it's a dark roast coffee with a shot of espresso

Americano – a shot or two of espresso poured into hot water



Fun Facts

- * An average American adult consumes over 10 pounds of coffee in a year.
- * Coffee is the second largest commodity in world trade.
- * One coffee tree produces one to two pounds of coffee per year.
- * 2.4 billion pounds of coffee are sold in the United States each year.
- * One pound of coffee equals 4,000 hand-picked beans.
- * The coffee bean (a fruit) when ready to be picked is called a "cherry" because of its bright red color.

Where to get your joe

Boheme Bistro – 2900 West St.
Burgie's Espresso Café – 110 Airport Road
Café Beaudelaire – 2504 Lincoln Way
Café Diem – 323 Main St.
Gregory's Coffee House – 421 S. Duff Ave.
Santa Fe Espresso – 116 Welch Ave.
Stomping Grounds – 303 Welch Ave.
Taraccino Coffee – 539 Lincoln Way
The Café – 2616 Northridge Parkway

*In Ames, drink prices range from \$1 for a plain cup of coffee to \$4 for specialty or alcoholic coffees.

*Most popular flavors are caramel, vanilla, hazelnut, cinnamon, white chocolate, and English toffee.

Lingo

Skinny – a drink made with skim milk (normally, most drinks are made with 2% or whole milk)

Soy Latte – a drink made with soy milk

Short – a small drink, 8 ounces

Tall – a medium drink, 12 ounces

Grande – a large drink, 16 ounces

Dry – more foam, less milk

Wet – more milk, less foam

Half-Caf – half decaf coffee

With Room – space in the cup to add cream

Cupping – the art of tasting coffee

Barista – a person who makes coffee drinks

Blend – a mix of two or more varieties of coffee